

Footcreek Silver

Tossed greens served family style topped with tomato, olives, red onion and Italian dressing, soup of the day, choice of baked potato, hash browns, garlic mashed potato, French fries or rice pilaf, and bread & butter.

Doug's Jack Daniels Sauce with Totonka (Buffalo) Rib Eye Steak

Right From :Foot Creek Pheasant Ranch

12 oz. Top Sirloin

USDA choice beef broiled to perfection, served with au jus, freshly sautéed mushrooms and golden brown onion rings.

Prime Rib

Queen cut USDA choice or Higher beef, seasoned and tenderly cooked to order, served with au jus and freshly sautéed mushrooms.

Totonka (Buffalo) Bacon wrapped Chopped Sirloin

10 oz. of meat served with au jus and golden brown onion rings.

Chicken Fried Steak

Homemade chicken fried steak served with mashed potatoes and gravy

Pork Chops

Two boneless 5oz. chops broiled to perfection, served with au jus, freshly sautéed mushrooms, and a side of applesauce.

Half Rack of Baby Back B.B.Q. Ribs

Our lean and tender pork ribs are sauced and broiled just the way you like them.

Fettuccine

A generous bed of fettuccine noodles sautéed in our Alfredo sauce and served with a side of parmesan cheese

Broasted Chicken Dinner

4 pieces of broasted chicken lightly battered.

Walleye Filet

A 10 oz fresh water filet broiled to perfection, tipped with toasted slivered almonds, butter, and served with a side of homemade tartar sauce.

Salmon

An 8 oz. skinless filet broiled and lightly laced with butter, served on a hot sizzler platter with a side of homemade tartar sauce.

Poorman's Lobster

A 12oz. filet of cod seasoned and broiled to perfection, topped with butter and served on a hot sizzler platter with a side of tartar sauce

******Everyone will have to pay for own Bar beverages (Beer, Wine and Wine Coolers). Also own own for Doug's Desserts. All the rest is Paid.**

Thank you all from the North 40 Barn. Have Fun!!! Doug Nieman